

## Domaine Drouhin Eola-Amity Hills Roserock Zéphirine Pinot Noir 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2018  
**GRAPE** Pinot Noir  
**GEOGRAPHY** Not Europe  
**COUNTRY** USA  
**LARGER REGION** Oregon  
**SMALLER REGION** Willamette Valley  
**SUB REGION** Eola-Amity Hills

### Rationale

Oregon's Willamette Valley – located in the Pacific Northwest of the USA – is one of the world's relatively youngest and most promising wine regions. The best examples are remarkably similar to their equivalents from Burgundy – a comparison that is no doubt crucial to their continued success. A classic Oregon Pinot has a deep red cherry color with aromas of black cherries, stewed strawberries, and earthy notes of forest floor, wild mushrooms, and the occasional fresh herbs.

The Willamette Valley became an AVA in 1984. Celebrating the diversity of terroir within the Valley, in 2002, a group of producers banded together to create six new AVAs within the Willamette Valley. As a result, the Dundee Hills, McMinnville, Eola-Amity Hills, Yamhill-Carlton District, Chehalem Mountains, and Ribbon Ridge sub-AVAs were established, and the Van Duzer Corridor was also granted official status in late-2018.

The winemaking roots of the Drouhin family go back to Burgundy, 1880. A century later, Maison Joseph Drouhin ventured out of France with the establishment of Domaine Drouhin Oregon. Today, the Drouhin family's commitment to exploring and expressing the terroirs of Oregon has blossomed at Roserock in the Eola-Amity Hills AVA. A barrel selection of Roserock fruit, this wine shows the classic polish of a DDO bottling, burnished wood, cinnamon, and cedar, the strawberry fruit posh and tight. The texture is suave, with a sturdy frame beneath fresh, acid-driven red fruits.

### Sight

**BRIGHTNESS** Day Bright  
**CLARITY** Clear  
**COLOR DEPTH** Light  
**COLOR** Ruby  
**RIM VARIATION** Ruby  
*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** High  
**ALCOHOL** Med+  
**TANNIN** Med+  
**TEXTURE** Lean / Tart  
**FINISH** Long  
**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry *Condition: Fresh, Ripe*  
**BLACK FRUIT** Black Raspberry • Black Cherry • Blackberry *Condition: Fresh, Ripe*  
**CITRUS FRUIT** Mandarin • Orange *Condition: Fresh Part: Flesh, Peel / Zest*  
**FLORAL** Lavender • Hibiscus • Rose *Condition: Fresh*  
**GREEN VEGETABLE** Dark Leafy Greens  
**OTHER VEGETABLE** Mushrooms (Brown) • Peppers (Red/Yellow) • Olive (Black) • Cola Nut  
**HERBAL** Tea Leaf / Bergamot • Tobacco Leaf • Oregano • Chicory • Laurel / Bay Leaf  
**OTHER SPICES** Sarsaparilla • Licorice (Black) • Sassafras • Licorice (Red)  
**ORGANIC EARTH** Forest Floor • Turned Dirt / Potting Soil  
**OAK AGING** Yes *Oak Intensity: Medium*  
**OAK INFLUENCE** Baking Spice • Caramel / Toffee • Cardamom • Coffee / Bean  
**OXIDATION/NUTTINESS** Hazelnut • Pistachio • Walnut  
**PERCEIVED WINEMAKING CHOICES** Partial / Whole Cluster